



Lasendal

D.O. Montsant

Grape varieties:

- 85% Garnacha
- 15% Syrah

Harvest:

- Handpicked; from early September until mid October

Winemaking:

- Temperature controlled fermentation (26-29°C)
- All varieties were vinified separately in stainless steel tanks
- Maceration: 8-12 days
- Naturally cold stabilized, light filtration
- Malo-lactic fermentation in tank and finished in barrel
- Soft fining before bottling

Ageing:

- 9 month aged in new up to five years old American and French oak barrels light and medium toasted
- After blending aged for 6 months in tank before bottling

Total production:

- Approximately 35.000 bottles (75cl)

Analysis:

- 14,5 % vol. Alcohol
- 5 g/l acid (tartaric)
- <2 g/l residual sugar

Tasting note:

- On the nose it brings out fragrant aromas of ripe red fruits and some pepperiness. Very Garnacha with ripe smooth cherries, raspberries and some leafiness as well. On the finish it shows a beautiful integration of the oak with toasty notes and spices from the Syrah. Tannins are ripe and gentle.

Food pairing:

- Roasted chicken, pastas and sauted vegetables are really good companions to Lasendal. Although, regarding its character it can withstand red meat and strong cheeses as well.

